Report By:

National TAB
1329 E. KEMPER ROAD
SUITE 4210
CINCINNATI, OH 45246

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 11/20/2025

Completed By: National TAB

PROJECT

09-29-25 WHATABURGER #1545 MARIETTA, GA

3550 SANDY PLAIN ROAD NE

MARIETTA, GA 30066

Client

Whataburger Restaurants

300 Concord Plaza Dr

San Antonio, TX 78216

National TAB

Project: 09-29-25 WHATABURGER #1545 MARIETTA, GA

Table Of Contents

Project Summary

Project Summary
The summary below provides a quick understanding of our scope of work and general testing procedures. Enclosed in the report are further details about your building performance including recommendations, asset data, and pictures. Our focus is to work with the trades to remedy any issues or deficiencies during the actual field balancing and not after the balancing has occurred to achieve a positive environment and outcome. The level of success is determined by the availability of the trades, possible parts needed, or time constraints.

RTU's (Roof Top Units) w/ Diffusers
Each of the RTU's were measured at their terminal devices or via traverse to establish a total flow for that unit. Each RTU was adjusted to within tolerance of the engineer's design flow. Each outlet was then adjusted to within tolerance of the design flow. Outside air was measured by reading the intake air opening with a velocity grid and multiplying by the free area. The outside air damper was adjusted until the airflow was within the design requirements. Any equipment that fell outside of that tolerance is noted throughout the report.

Kitchen Exhaust Hood & Associated Fans
Each kitchen exhaust fan was measured at the hood filter bay utilizing a velocity matrix and a manufacturer's correction factor. Each filter velocity is multiplied by the manufacturer's corrected area. The sum of these readings equals the total flow of the exhaust fans. The total flow of the exhaust was then adjusted to within tolerance of the design flow. Any EF's that fell outside of this tolerance is noted throughout the report.

Exhaust Fans w/ Registers
The exhaust fan was measured at the grilles to measure the total flow. The fan was then adjusted to bring airflow within tolerance of the engineer's design flow. Each grille was then adjusted to within tolerance of design flow.

Final Building Tests
After completing the test and balance the final building pressure was measured. It was confirmed that the building pressure fell within acceptable tolerances and that the pressure measurement coincides with the actual and design net airflow. Any deviations from these standards are noted throughout the report. The hood capture was tested at the perimeter of the hood and the cook top level with the equipment heat on to ensure satisfactory hood capture and containment.

NATIONAL TAB

AIR BALANCE SCHEDULE

UNIT	AREA SERVED	HVAC SUPPLY		HVAC RETURN		HVAC OUTDOOR		OA %		HOOD MAKE-UP		HOOD EXHAUST		GENERAL EXH.	
		DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL
RTU-1	KITCHEN	3850	4100	1390	1599	2460	2501	63.9%	61.0%						
RTU-2	DINING	2050	2181	500	582	1550	1599	75.6%	73.3%						
KEF-1	KITCHEN HD											1994	2124		
KEF-2	KITCHE HD											1216	1257		
EF-1	RESTROOM													300	274
TOTALS		5900	6281	1890	2181	4010	4100			0	0	3210	3381	300	274

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	4010	4100
TOTAL EXHAUST	3510	3655
NET AIRFLOW	500	445

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0008
SIDE	0.0034
REAR	0.0035
AVERAGE	**0.0026**

FINAL CHECKS

ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

NOTES:

CheckList List

- 01: RTU's
- 02: EF's
- 03: Hoods
- 04: Final Checks

09-29-25 WHATABURGER #1545 MARIETTA, GA

CheckList Information

Name :	01: RTU's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/24/2025 - Natasha Louw - National TAB		
Completed Date :	09/30/2025 - Sagar Patel - National TAB		

CheckList Item Details

RTU's/AHU's

Thermostats installed and have power?	Pass
Comment:	
All diffusers and grilles are installed and match design?	Pass
Comment:	
Motors are all operating below the FLA rating?	Pass
Comment:	
Is gas piping installed and valves turned on?	Pass
Comment:	
Unit free of noticeable noise and vibration	Pass
Comment:	
Final outside air damper position is set manually and marked with permanent marker?	Pass
Comment:	
Supply airflow is 0 to +10%?	Pass

Comment:

Outside airflow is 0 to +10%?	Pass

Comment:

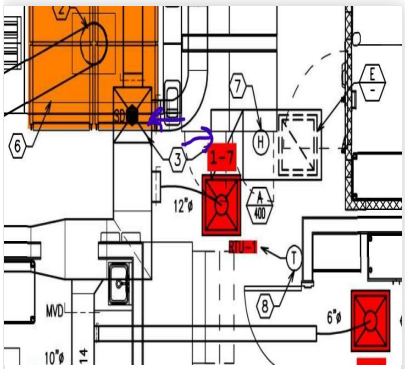
Return balance dampers are confirmed to be 100% open (if installed)?	Pass

Comment:

Screenshot of the GRD marked up with supply and return traverse locations for RTU-1 (Add picture here)	Pass

Comment:

TRAVERSE TAKEN AT VERTICAL DROP FROM UNIT FOR SUPPLY AND RETURN

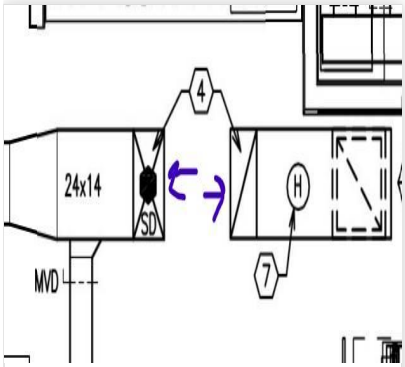


09/30/2025

Screenshot of the GRD marked up with supply and return traverse locations for RTU-2 (Add picture here)	Pass

Comment:

TRAVERSE TAKEN AT VERTICAL DROP FROM UNIT FOR SUPPLY AND RETURN



09/30/2025

For each unit supply, is the flow hood reading within 10% of the final traverse reading? If not do you feel any major points of leakage	Pass
Comment:	
For each unit return, is the flow hood reading within 10% of the final traverse reading? If not do you feel any major points of leakage	Pass
Comment:	

09-29-25 WHATABURGER #1545 MARIETTA, GA

CheckList Information

Name :	02: EF's	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/24/2025 - Natasha Louw - National TAB		
Completed Date :	09/30/2025 - Sagar Patel - National TAB		

CheckList Item Details

EF's

Rotation is correct?	Pass
Comment:	
Belts are tight?	N/A
Comment:	
Hinge kit installed installed on hood fan?	Pass
Comment:	
Lean fan back. Is grease duct installation adequate and is duct ran all the way to the base of the fan?	Pass
Comment:	
Flex conduit is long enough so that fan can be completely tilted back?	Pass
Comment:	
There is no major leakage around base of fan?	Pass
Comment:	

Is the motor operating below the motor FLA rating?	Pass
Comment:	
For restroom fan(s) is the back draft damper installed and can it fully open?	Pass
Comment:	
Unit free of noticeable noise and vibration?	Pass
Comment:	
Exhaust airflow is 0 to +10%?	Pass
Comment:	

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CheckList Information

Name :	03: Hoods	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/24/2025 - Natasha Louw - National TAB		
Completed Date :	09/29/2025 - Sagar Patel - National TAB		

CheckList Item Details

HOODS

All hood filters installed and accounted for?	Pass
Comment:	
Hoods are wired and have power?	Pass
Comment:	
Hood is free of alarms?	Pass
Comment:	
Hood is free of damage?	Pass
Comment:	
Quarter or full vertical end panels are installed if specified?	Pass
Comment:	

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CheckList Information

Name :	04: Final Checks	**Status :**	Completed
Assigned Organization :	National TAB	**Asset :**	
Requesting Organization :	National TAB		
Created Date :	09/24/2025 - Natasha Louw - National TAB		
Completed Date :	09/30/2025 - Sagar Patel - National TAB		

CheckList Item Details

FINAL CHECKS

Is space free of drafting?	Pass
Comment:	
Is space comfortable in all areas?	Pass
Comment:	
Is the space free of ventilation noise?	Pass
Comment:	

List kitchen equipment turned on for testing

Comment:

N/A

List smoke candle type used

Comment:

45 SECOND SMOKE EMITTER

HOOD CAPTURE TEST

Smoke test capture % - Perimeter of hood

Comment:

100%

Smoke test capture % - Top of cooking surface

Comment:

100%

WITNESS

Date test was completed	09/30/2025

Comment:

TAB tech name / Firm

Comment:

SAGAR PATEL / NATIONAL TAB INTELLIGENCE

Site super name / Firm

Comment:

MIKE FISHER /

Owner representative name / Firm (if Applicable)

Comment:

BUILDING PRESSURE

Do actual net building airflow, design net building airflow, and pressure coincide? If not why? (All three should either be positive or negative)	Pass

Comment:

Is the building pressure at least +0.02"? If not, do you see any obvious areas of external building that aren't sealed?	N/A

Comment:

BUILDING PRESSURE IS 0.0026", THIS WILL NOT CAUSE ANY ISSUES.

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Project: 09-29-25 WHATABURGER #1545 MARIETTA, GA

System/Unit: AHU/RTU

Asset: RTU1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	AAON	AAON
Serial Num	-	202507-BNGP124112
Model Num	RN-020-8-0-GB04-349	RN-020-3-0-FABY-S0-21-000-A
Type	RTU	RTU
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	3
OA Filter Size 1	-	23X18
Num Final Filter 1	-	6
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	**Actual**
Motor MFG	-	N/L
Frame	-	N/L
Horsepower	3.0	3.0
Motor Rpm	-	1170
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	10.6

Test Data		
	Design	**Actual**
SF CFM	3850	4100
SF RPM	-	1034
RA CFM	1390	1599
OA CFM	2460	2501
RL Voltage	-	210 / 211 / 212
RL Amperage	-	6.18 VFD
SF Rotation	-	CCW
SF System SetPt	-	53 HZ
RA Damper Position	-	30%
Min OA Damper Position	-	70%
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.30”
Fan Suction SP	-	-0.54”
Fan Discharge SP	-	0.39"
Total ESP	0.75"	0.69"
Fan Total SP	-	0.93"

General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Sagar Patel on 09/30/2025

Notes:
RETURN AIR READ FROM HOOD: 1571

Written By: Sagar Patel on 09/30/2025

Unit Data - PHOTO LOG

09/30/2025

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Project:09-29-25 WHATABURGER #1545 MARIETTA, GA

AHU/RTU

Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	A	10"	350	1	368	382	383	109.4
SGRD2	KITCHEN	D	8"	200	0.17	107	183	181	90.5
SGRD3	KITCHEN	B	12"	450	1	502	493	491	109.1
SGRD4	KITCHEN	A	12"	400	1	586	429	438	109.5
SGRD5	KITCHEN	B	12"	450	1	434	482	494	109.8
SGRD6	KITCHEN	A	12"	400	1	551	423	427	106.8
SGRD7	KITCHEN	A	12"	400	1	371	439	438	109.5
SGRD8	KITCHEN	A	10"	300	1	293	327	329	109.7
SGRD9	OFFICE	A	6"	100	1	90	108	108	108.0
SGRD10	KITCHEN	A	10"	300	1	335	383	325	108.3
SGRD11	KITCHEN	A	6"	100	1	128	108	106	106.0
SGRD12	KITCHEN	D	8"	200	0.17	136	137	182	91.0
SGRD13	RESTROOM	C	6"	100	1	65	105	97	97.0
SGRD14	RESTROOM	C	6"	100	1	135	108	101	101.0
Total				3850		4101	4107	4100	106.49%

Completed By: Sagar Patel on 09/29/2025

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Project: 09-29-25 WHATABURGER #1545 MARIETTA, GA

System/Unit: AHU/RTU

Asset: RTU2 AREA:DINING

Unit Data		
	Design	**Actual**
MFG	AAON	AAON
Serial Num	-	202507-ANGK124048
Model Num	RN-013-8-0-GB04-3F9	RN-013-3-0-FABY-S0-21-000-A
Type	DINING	DINING
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	2
OA Filter Size 1	-	23X18
Num Final Filter 1	-	4
Final Filter Size 1	-	20X25X2

Motor Data		
	Design	**Actual**
Motor MFG	-	N/L
Frame	-	N/L
Horsepower	2.0	2.0
Motor Rpm	-	1170
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	7.5

Test Data		
	Design	**Actual**
SF CFM	2050	2181
SF RPM	-	1268
RA CFM	500	582
OA CFM	1550	1599
RL Voltage	-	211 / 212 / 213
RL Amperage	-	3.76 VFD
SF Rotation	-	CCW
SF System SetPt	-	65 HZ
RA Damper Position	-	40%
Min OA Damper Position	-	60%
Min OA Damper Type	-	ECONOMIZER

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-0.22”
Fan Suction SP	-	-0.39”
Fan Discharge SP	-	0.14"
Total ESP	0.5"	0.36"
Fan Total SP	-	0.53"

General	
	Actual
Fan Rotation Correct	YES
Unit Filters Clean	YES
Condensate Drain Installed	YES

Completed By: Sagar Patel on 09/30/2025

Notes:
RETURN AIR READ FROM HOOD: 527

Written By: Sagar Patel on 09/30/2025

Unit Data - PHOTO LOG

09/30/2025

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Project:09-29-25 WHATABURGER #1545 MARIETTA, GA

AHU/RTU

Diffuser Supply (GRD)

RTU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	ENTRNCE	D	8"	100	0.33	108	106	109	109.0
SGRD2	DINING	D	8"	100	0.33	117	111	107	107.0
SGRD3	DINING	D	8"	100	0.33	139	142	107	107.0
SGRD4	DINING	D	8"	100	0.33	85	91	101	101.0
SGRD5	DINING	D	8"	100	0.33	115	109	108	108.0
SGRD6	DINING	D	8"	100	0.33	106	105	109	109.0
SGRD7	DINING	D	8"	100	0.33	135	121	107	107.0
SGRD8	DINING	D	8"	100	0.33	131	116	109	109.0
SGRD9	DINING	D	8"	100	0.33	75	89	102	102.0
SGRD10	DINING	D	8"	100	0.33	152	118	107	107.0
SGRD11	DINING	D	8"	100	0.33	109	112	108	108.0
SGRD12	DINING	D	8"	100	0.33	114	109	108	108.0
SGRD13	DINING	A	8"	170	1	248	198	183	107.6
SGRD14	DINING	A	8"	170	1	156	178	181	106.5
SGRD15	DINING	A	8"	170	1	199	179	184	108.2
SGRD16	ORDERING	A	8"	170	1	158	163	179	105.3
SGRD17	CUSTOMER SERVICE	D	8"	170	0.33	63	143	172	101.2
Total				2050		2210	2190	2181	106.39%

Completed By: Sagar Patel on 09/30/2025

National TAB

Project:09-29-25 WHATABURGER #1545 MARIETTA, GA

Diffuser Supply (GRD)

RTU1/KITCHEN

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	A	10"	350	1	368	382	383	109.4
SGRD2	KITCHEN	D	8"	200	0.17	107	183	181	90.5
SGRD3	KITCHEN	B	12"	450	1	502	493	491	109.1
SGRD4	KITCHEN	A	12"	400	1	586	429	438	109.5
SGRD5	KITCHEN	B	12"	450	1	434	482	494	109.8
SGRD6	KITCHEN	A	12"	400	1	551	423	427	106.8
SGRD7	KITCHEN	A	12"	400	1	371	439	438	109.5
SGRD8	KITCHEN	A	10"	300	1	293	327	329	109.7
SGRD9	OFFICE	A	6"	100	1	90	108	108	108.0
SGRD10	KITCHEN	A	10"	300	1	335	383	325	108.3
SGRD11	KITCHEN	A	6"	100	1	128	108	106	106.0
SGRD12	KITCHEN	D	8"	200	0.17	136	137	182	91.0
SGRD13	RESTROOM	C	6"	100	1	65	105	97	97.0
SGRD14	RESTROOM	C	6"	100	1	135	108	101	101.0
Total				3850		4101	4107	4100	106.49%

Completed By: Sagar Patel on 09/29/2025

RTU2/DINING

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
SGRD1	ENTRNCE	D	8"	100	0.33	108	106	109	109.0
SGRD2	DINING	D	8"	100	0.33	117	111	107	107.0
SGRD3	DINING	D	8"	100	0.33	139	142	107	107.0
SGRD4	DINING	D	8"	100	0.33	85	91	101	101.0
SGRD5	DINING	D	8"	100	0.33	115	109	108	108.0
SGRD6	DINING	D	8"	100	0.33	106	105	109	109.0
SGRD7	DINING	D	8"	100	0.33	135	121	107	107.0
SGRD8	DINING	D	8"	100	0.33	131	116	109	109.0
SGRD9	DINING	D	8"	100	0.33	75	89	102	102.0
SGRD10	DINING	D	8"	100	0.33	152	118	107	107.0
SGRD11	DINING	D	8"	100	0.33	109	112	108	108.0
SGRD12	DINING	D	8"	100	0.33	114	109	108	108.0
SGRD13	DINING	A	8"	170	1	248	198	183	107.6
SGRD14	DINING	A	8"	170	1	156	178	181	106.5
SGRD15	DINING	A	8"	170	1	199	179	184	108.2
SGRD16	ORDERING	A	8"	170	1	158	163	179	105.3
SGRD17	CUSTOMER SERVICE	D	8"	170	0.33	63	143	172	101.2
Total				2050		2210	2190	2181	106.39%

Completed By: Sagar Patel on 09/30/2025

TRAVERSES/

Asset					
Asset Name	**Size**	**DESIGN CFM**	**VEL(1)**	**FINAL CFM**	**% to design**
RETURN TRAVERSE - RTU 1	27X18	1390	485	1640	118.0
RETURN TRAVERSE - RTU 2	22X10	500	387	591	118.2
SUPPLY TRAVERSE - RTU 1	23x21	3850	1263	4236	110.0
SUPPLY TRAVERSE - RTU 2	22X13	2050	1112	2209	107.8
Total		7790		8676	111.37%

Completed By: Sagar Patel on 09/30/2025

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Project: 09-29-25 WHATABURGER #1545 MARIETTA, GA

System/Unit: FAN - Exhaust

Asset: EF1 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	G-095-D	G-095-D
Serial Num	-	27169131
Type	CEILING	DOWNBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	MCMILLAN ELECTRIC COMPANY
Frame	-	N/L
Horsepower	0.125	0.125
Motor Rpm	-	1550
Phase	-	N/L
Voltage (rated)	-	115
Amperage (rated)	-	2.6
Service Factor	-	N/L

Test Data		
	Design	**Actual**
CFM	300	274
Fan Rotation	-	CCW
System SetPt	-	LOW
RL Voltage	-	[1]
RL Amperage	-	2.2
Total ESP	0.5"	-0.33"
Fan Inlet SP	-	-0.33”
Fan Discharge SP	-	1 ATM

Completed By: Sagar Patel on 09/30/2025

Notes:
[1] UNABLE TO READ VOLTS SAFELY

Written By: Sagar Patel on 09/29/2025

Unit Data - PHOTO LOG

09/30/2025

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Project:09-29-25 WHATABURGER #1545 MARIETTA, GA

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF1/RESTROOM

Asset									
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	RESTROOM	F	6X6	150	1	277	138	138	92.0
EGRD2	RESTROOM	F	6X6	150	1	266	136	136	90.7
Total				300		543	274	274	91.33%

Completed By: Sagar Patel on 09/30/2025

National TAB

Project: 09-29-25 WHATABURGER #1545 MARIETTA, GA

System/Unit: FAN - Exhaust

Asset: KEF1 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUE-140-10-VG	CUE-140-VG
Serial Num	-	27181721
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Frame	-	N/L
Horsepower	0.33	1
Motor Rpm	-	1725
Phase	-	1
Voltage (rated)	-	208
Amperage (rated)	-	7.0
Service Factor	-	N/L

Test Data		
	Design	**Actual**
CFM	1994	2124
Fan Rotation	-	CCW
System SetPt	-	7.0
RL Voltage	-	213
RL Amperage	-	3.4
Total ESP	1.0"	-0.47"
Fan Inlet SP	-	-0.47"
Fan Discharge SP	-	1 ATM

Completed By: Sagar Patel on 09/30/2025

Unit Data - PHOTO LOG

09/30/2025

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Project: 09-29-25 WHATABURGER #1545 MARIETTA, GA

System/Unit: FAN - Exhaust

Asset: KEF2 AREA:KITCHEN HD

Unit Data		
	Design	**Actual**
MFG	GREENHECK	GREENHECK
Model Num	CUE-120-VG	CUE-120-VG
Serial Num	-	27181762
Type	UPBLAST	UPBLAST
Configuration	VERTICAL	VERTICAL

Motor Data		
	Design	**Actual**
Motor MFG	-	VARI-GREEN
Frame	-	N/L
Horsepower	0.5	0.5
Motor Rpm	-	1725
Phase	-	1
Voltage (rated)	-	208
Amperage (rated)	-	3.8
Service Factor	-	N/L

Test Data		
	Design	**Actual**
CFM	1216	1257
Fan Rotation	-	CCW
System SetPt	-	7.0
RL Voltage	-	212
RL Amperage	-	2.0
Total ESP	0.75"	-0.24"
Fan Inlet SP	-	-0.24"
Fan Discharge SP	-	1 ATM

Completed By: Sagar Patel on 09/30/2025

Unit Data - PHOTO LOG

09/30/2025

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Project: 09-29-25 WHATABURGER #1545 MARIETTA, GA

System/Unit: Kitchen Hood Type I

Asset: HD1 AREA:KITCHEN GRILL

Unit Data		
	Design	**Actual**
MFG	H&K DALLAS	H&K DALLAS
Model Num	HKD023	HKD027
Job / Serial Num	-	8157759-001
Type	TYPE 1 CANOPY	TYPE 1 CANOPY
Hood length	86.78"	87"
Hood Width	55.63"	56"

Test Data Exhaust		
	Design	**Actual**
Filter Type	FLAMEGUARD	FLAME GARD
Filter Size 1	12X20	12X20
Filter Qty 1	8	8
Filter AK factor size 1	1.5	1.67
Filter Total AK Area	12	13.36
Filter1 FPM	-	152
Filter2 FPM	-	162
Filter3 FPM	-	169
Filter4 FPM	-	146
Filter5 FPM	-	143
Filter6 FPM	-	187
Filter7 FPM	-	175
Filter8 FPM	-	144
Filter Ave FPM(corr)	-	159
CFM	1994	2124

Cooking Equipment	
	Actual
Item 1	GRITTLE

Completed By: Sagar Patel on 09/29/2025

Unit Data - PHOTO LOG

09/30/2025

National TAB

Project: 09-29-25 WHATABURGER #1545 MARIETTA, GA

System/Unit: Kitchen Hood Type I

Asset: HD2 AREA:KITCHEN FRYER

Unit Data		
	Design	**Actual**
MFG	H&K DALLAS	H&K DALLAS
Model Num	HKD023	HKD023
Job / Serial Num	-	8170840-001
Type	TYPE 1 CANOPY	TYPE 1 CANOPY
Hood length	73"	73"
Hood Width	22.19"	26"

Test Data Exhaust		
	Design	**Actual**
Filter Type	FLAMEGUARD	FLAME GARD
Filter Size 1	12X20	12X20
Filter Size 2	12X16	12X16
Filter Qty 1	2	1
Filter Qty 2	2	3
Filter AK factor size 1	1.5	1.67
Filters AK factor size 2	1.16	1.33
Filter Total AK Area	5.32	5.66
Filter1 FPM	-	207
Filter2 FPM	-	239
Filter3 FPM	-	243
Filter4 FPM	-	201
Filter Ave FPM(corr)	-	222
CFM	1216	1257

Cooking Equipment	
	Actual
Item 1	FRYER

Completed By: Sagar Patel on 09/29/2025

Unit Data - PHOTO LOG

09/30/2025